



**DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
DIVISION OF ENVIRONMENTAL HEALTH
RETAIL FOOD STORE SANITATION
INSPECTION REPORT**

INSPECTION		GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular	x		4/14/2020		Wusstig Market	
Follow-Up		Ø	TIME IN	TIME OUT	OWNER/OPERATOR	
Complaint			930	1000	PL Corp.	
Investigation		RATING	SANITARY PERMIT NO.		LOCATION	
Other			A 190002389		168 Wusstig Rd.	
					ESTABLISHMENT TYPE	

The following items identify violations found this day in the operations and facilities which must be corrected by the next inspection, or sooner, as the Department indicates. Non-compliance may result in downgrading or permit suspension. To appeal, a written hearing request must be submitted before the indicated correction date.

ITEM*	REMARKS	DEMERIT	CORRECT BY DATE
	A regular inspection was conducted on this day.		
	The violations were observed on the following items: <input type="checkbox"/> N/A, no violations were observed.		
<input type="checkbox"/> 1	Approved source; sound condition; no spoilage		
<input type="checkbox"/> 3	Potentially hazardous food meets temperature requirements during storage, preparation, display, service & transportation.		
<input type="checkbox"/> 11	Personnel with infections restricted.		
<input type="checkbox"/> 12	Hands washed and clean; good hygiene practices.		
<input type="checkbox"/> 27	Water: source, safe, hot and cold, under pressure.		
<input type="checkbox"/> 28	Sewage & wastewater disposal.		
<input type="checkbox"/> 30	Plumbing: no cross-connection, back siphonage, back flow.		
<input type="checkbox"/> 41	Only necessary toxic substances, properly labeled, used, stored separately.		
<input type="checkbox"/> 45	Sanitary permit, health certificates, and grade placard valid.		
	" A " Placard No. 02575 Posted.		

I have read and understand the above violation(s) and I am aware of the corrective measures that I must take.

***Note: When any of the following items are cited above, they shall be corrected within ten (10) days of this inspection:**

(1), (3), (11), (12), (27), (28), (30), (41), & (45).

RECEIVED BY(Print & Sign):

DEH INSPECTOR (Print & Sign):

RETAIL FOOD STORE SANITATION VIOLATION AND DEMERIT ASSIGNMENT LIST

ITEM	VIOLATION	DEMERIT	ITEM	VIOLATION	DEMERIT
FOOD			SEWAGE		
1	Approved source; sound condition; no spoilage	6	28	Sewage & wastewater disposal	6
2	Original container; properly labeled	2	PLUMBING		
FOOD PROTECTION			29	Plumbing: designed, installed, maintained, located, and used	2
3	Potentially hazardous food meets temperature requirements during storage, preparation, display, service and transportation	6	30	Plumbing: no cross-connection, back siphonage, back flow	6
4	Facilities to maintain product temperature	4	TOILET FACILITIES		
5	Thermometers provided, working, conspicuous, and accurate	2	31	Toilet and lavatory facilities: number, convenient, accessible, designed, location and installed	4
6	Potentially hazardous food properly thawed	4	32	Toilet rooms fully enclosed, self-closing and solid doors; fixtures good repair, clean, toilet tissue, and receptacles	4
7	Unwrapped potentially hazardous food not re-served	4	GARBAGE, REFUSE		
8	Food protected during storage, preparation, display, service transportation	4	33	Garbage/refuse containers or receptacles: covered, adequate number, insect/rodent proof, disposal frequency, clean, approved	4
9	Handling of food (and ice) minimized	2	34	Outside storage area enclosure/facilities clean, approved	4
10	In use food (& ice) dispensing utensils properly stored	2	INSECT, RODENT, ANIMAL CONTROL		
PERSONNEL			35	Presence of insects/rodents, outer openings protected; no birds, turtles, or other animals	4
11	Personnels with infections restricted	6	FLOORS, WALLS, AND CEILINGS		
12	Hands washed and clean; good hygiene practices	6	36	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning method	2
13	Clean clothes; hair restraints	4	37	Walls, ceilings, attach equipment: constructed, good repair, clean, dustless cleaning methods	2
FOOD EQUIPMENT AND UTENSILS			LIGHTING		
14	Food/ice contact surfaces properly: designed, constructed, maintained, installed, and located	2	38	Lighting provided as required	2
15	Non-food contact surfaces properly: designed, constructed, maintained, installed, and located	2	VENTILATION		
16	Warewashing facilities: designed, constructed, maintained, installed, located, operated and used	2	39	Rooms and equipment vented as required, make-up air	2
17	Accurate thermometer; chemical test kits provided and used; gauge cock (1/4" IPS valve)	1	DRESSING ROOMS AND LOCKERS		
18	Tableware/cookware: pre-flushed, scraped, soaked	1	40	Dressing rooms clean; lockers provided; facilities clean, properly located, used	2
19	Wash and rinse water: clean, proper temperature	2	OTHER PREPARATIONS		
20	Sanitizing rinse: clean, proper temperature and concentration, exposure time, equipment and utensils	4	41	Only necessary toxic substances, properly labeled, used, stored separately	6
21	Wiping cloths: clean, properly stored, restricted in use	4	42	Premises maintained, free of litter and unnecessary articles. Cleaning and maintenance equipment properly stored, authorized personnel only	2
22	Food contact surfaces of equipment and utensils: clean, free of abrasives, free of detergents	4	43	Complete separation from living & sleeping quarters, and laundry facilities; proper laundry facilities	2
23	Non-food contact surfaces of equipment and utensils kept clean and free of contaminants	2	44	Clean/soiled linen properly stored	2
24	Storage, handling of clean equipment and utensils	2	DOCUMENTS AND PLACARDS		
25	Single service articles: stored, dispensed, used	2	45	Sanitary permit, health certificates, and grade placard valid	6
26	No re-use of single service articles	4	46	All documents and placards posted as required	2
WATER			TOTAL DEMERITS		
27	Water: source, safe, hot and cold, under pressure	6			



**DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
DIVISION OF ENVIRONMENTAL HEALTH
RETAIL FOOD STORE SANITATION
INSPECTION REPORT**

INSPECTION		GRADE Ø RATING A	INSPECTION DATE 4/14/2020		ESTABLISHMENT NAME Wassig Market
Regular	x		TIME IN 930	TIME OUT 1000	OWNER/OPERATOR Same as page 1
Follow-Up					LOCATION Same as page 1
Complaint			SANITARY PERMIT NO. 190002389		
Investigation			ESTABLISHMENT TYPE: Same as page 1		
Other					

The following items identify violations found this day in the operations and facilities which must be corrected by the next inspection, or sooner, as the Department indicates. Non-compliance may result in downgrading or permit suspension. To appeal, a written hearing request for hearing must be submitted before the indicated correction date.

ITEM*	REMARKS	DEMERIT	CORRECT BY DATE
	An assessment of the above-mentioned facility was conducted on this day to determine compliance with		
	Executive Order (EO) Nos. 2020-04, 05, 06, 07, and 09 for the novel coronavirus (COVID-19) emergency.		
	The following violations were observed:		
<input type="checkbox"/>	Item #1. Establishment is deemed non-essential and continues to operate		
<input type="checkbox"/>	Item #2. Social distancing of a minimum of 6 feet between individuals not related to or accompanying each other of		
	and/or control individuals entering the facility and posting of personnel for the purpose of guiding		
	customers/patrons accordingly not being conducted		
<input type="checkbox"/>	Item #3. Accessible handwashing facilities with soap, hot water, and paper towels/hand dryers or hand sanitizers not		
	made available to employees and customers/patrons		
<input type="checkbox"/>	Item #4. Conspicuously posted sign at public entries that persons experiencing respiratory illnesses, including fever		
	and cough, are prohibited from entering not provided and posted		
<input type="checkbox"/>	Item #5. Employees and patrons not wearing face masks on the premises		
<input type="checkbox"/>	Item #6. Non-essential items are being sold.		
<input checked="" type="checkbox"/>	No violations of the Executive Order were observed.		
	Item #5 of E.O. 2020-09 states that the Department of Public Health and Social Services (DPHSS) may issue guidance		
	to implement the E.O. DPHSS shall enforce this Order and, if necessary, may do so with the assistance of the Guam		
	Police Department. Businesses that refuse to comply with the provisions of this E.O. may be subject to the revocation		
	of their business license by the Department of Revenue and Taxation or other penalties as available in law or rule.		
	Observations/Findings: <input checked="" type="checkbox"/> N/A		
	Discussed this report with person-in-charge.		

I have read and understand the above violation(s) and I am aware of the corrective measures that I must take.

*Note: When any of the following items are cited above, they shall be corrected within ten (10) days of this inspection:
(1), (3), (11), (12), (27), (28), (30), (41), & (45).

RECEIVED BY(Print & Sign):

DEH INSPECTOR(Print & Sign):

E. LAM *[Signature]* 3009581

